

Sunday Lunch Menu

2 Courses £17.50

3 Courses £22.95

STARTERS

Soup of the Day

Served with Freshly Baked Bread

Chicken Liver Parfait

Onion Marmalade, Crostini

Smoked Salmon Roulade

Served with Caviar

Asparagus & Goats Cheese Tart

Dressed Green Salad and Sauce Vierge

MAINS

Roast Rump of Beef

Served with Roast Potatoes, Yorkshire Pudding, Seasonal Vegetables

Roast Shoulder of Lamb

Served with Roast Potatoes, Yorkshire Pudding, Seasonal Vegetables

Pan Seared Salmon

Fennel Puree, Chorizo Potato Cake, White Wine Beurre Blanc

Summer Vegetable Risotto (V)

Peas, Asparagus, Feta Cheese, Sun Blushed Tomatoes, Pea Shoots

DESSERTS

Chocolate Tart

Chocolate Sauce, Salted Caramel Ice Cream

Sticky Toffee Pudding

Toffee sauce, Vanilla Ice cream

Tiramisu

Traditional Tiramisu

Pearl Las

Onion Marmalade, Quince Jelly, Grapes, Celery

All items are subject to availability. Dishes may contain nuts/nut derivatives. Fish dishes may contain small bones. If you have any allergens please inform/ask a team member who will advise of the ingredients used. (V) = Vegetarian. All prices are inclusive of VAT at current rate (15.07.2020).